



PORTSMOUTH & THE SEACOAST RESTAURANT WEEK FALL 2026

Dinner \$52 | Choose One From Each Course

STARTERS

GF New England Clam Chowder

Fried Brussels Sprouts
Chorizo, Shallots, Parmesan, & Balsamic Glaze

GF Frisée Salad

Frisée, Tomato, Dried Cherries, Goat Cheese, Mushroom, Bacon, & Maple-Sherry Vinaigrette

ENTRÉES

GF Stuffed Delicata Squash

Brown Rice, Dried Cranberries, Mushrooms, Walnuts, Parmesan, & Maple-Tahini Drizzle

Jefferson Fried Chicken

Fried Chicken Breast, Mashed Potatoes, Peas & Onion, Toasted Pecans, & Maple-Bourbon Cream Sauce

GF Grilled Pork Porterhouse

Marinated 12 oz. Bone-In Pork Porterhouse, Green Beans, Mashed Potatoes, & Peach Compote

DESSERTS

GF Pumpkin Cheesecake Mousse

Gingersnap Crumble & Caramel Drizzle

Apple Crisp

Served Warm, with Vanilla Ice Cream

Limoncello Cake

Layered Lemon-Infused Sponge Cake with Mascarpone Cream Filling. Topped with Raspberry Coulis

GF Indicates items that are inherently gluten-free

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Please inform your Server of any known food allergies in your party.



WINE FEATURES

Franciscan Chardonnay Estate Napa Valley, Special Selection. 12 | 38

Bright, Unoaked Chardonnay offers hints of juicy pineapple, ripe peach and sweet honey aroma.

BEER FEATURES

Sierra Nevada Trail Pass

Non-Alcoholic IPA, Chico, CA - <0.5% ABV

Great Rhythm Squeeze IPA

Hazy double dry hopped New England IPA with juicy flavors of fresh squeezed tangerine. 5.7% ABV

DRINK FEATURES

Pumpkin Spice White Russian 15

Grainger's Deluxe Organic Vodka, Kahlúa, Pumpkin Spice Creamer, Served over Ice with a Crushed Graham Cracker, Cinnamon Sugar Rim.

Apple Cider Margarita 16

Local Apple Cider, Intertwined with Teremana Tequila, Lime Juice, Simple Syrup. Served with a Sugar Cinnamon, Sea Salt Rim

Vampire's Kiss Spritz 14

An Elegant, Effervescent Mixture of Aperol Spritz Mixed with Cranberry Juice and A Kiss or Two of Prosecco